



Virginia Green Restaurants

Profile:



Hot Tuna Bar and Grill

Virginia Beach, Virginia

Virginia Green is the Commonwealth of Virginia's campaign to promote environmentally-friendly practices in all aspects of Virginia's tourism industry. **Virginia Green** has established "core activities" specific to each sector of tourism, and these practices are considered the required minimum for participation in the program. However, **Virginia Green** encourages its participants to reduce their environmental impacts in all aspects of their operations; and this profile provides a full list of all their "green" activities. These are the activities that guests / customers can expect to find when they visit this facility.

Virginia Green Activities. When visiting Hot Tuna, you can expect the following practices:

CORE ACTIVITIES for Restaurants

- ☒ **Recycling and Waste Reduction.** Glass bottles must be recycled by Green Restaurants, but other recycling is highly encouraged as well.
 - Recycle: Grease, Office Paper, Toner Cartridges, Newspaper, Cardboard, Packing Supplies, Fluorescent Lamps, and Batteries
 - Donation of excess food from events
 - Effective food inventory control to minimize wastes
 - Purchase locally grown produce and other foods
 - Non-bleached napkins and coffee filters
 - Two-sided copying and printing
 - Purchase of durable equipment and furniture
 - Preventative maintenance on all vehicles and equipment
 - Last in/first out inventory
 - Use least toxic materials
- ☒ **Styrofoam and Disposables Reduction.** Green Restaurants should reduce if not eliminate the use of Styrofoam and disposables. If you must use disposables, use products that are bio-based, paper, or recyclable.
- ☒ **Grease Recycling.** Grease should be collected and recycled. Grease filtering companies can also greatly reduce the amount of grease waste.
 - Filtering of grease
- ☒ **Water Efficiency.** Restaurants should have a "plan" for conserving and using water efficiently.
 - Tracking overall water usage and wastewater
 - Preventative maintenance of drips and leaks
 - High Efficiency dishwashers
 - Discourage water-based clean-up, sweep first
 - Low flow toilets



☒ **Energy Conservation.** Green Restaurants should have a “plan” in place to reduce overall energy consumption.

- Track overall energy bills
- High Efficiency Heating & Air Conditioning (HVAC) and ceiling fans
- Scheduled preventative maintenance on HVAC
- Use natural lighting
- Use directional lighting in parking lots and outdoor areas

For more information on **Hot Tuna**, see www.hottunavb.com or contact Riley Street at rstreet51@yahoo.com.

For more information on **Virginia Green** program, see www.deq.virginia.gov/p2/viriniagreen.
Click on “Restaurants” to see other Green Restaurants.



Virginia Green is a partnership supported by the Virginia Department of Environmental Quality, the Virginia Hospitality & Tourism Association, and the Virginia Tourism Corporation.

